

excluded as required.

PREVENTING CONTAMINATION FROM HANDS

- 4 Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- 5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- 6 Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.
- 7 Handwashing facilities provided with warm water; soap & acceptable hand drying method.
- 8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.

FOOD SOURCE

- 9 All foods, including ice and water, from approved sources with proper records.
- 10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
- 11 PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).

FOOD PROTECTED FROM CONTAMINATION

- 12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
- 13 Food protected from contamination.
- 14 Food contact surfaces properly cleaned and sanitized.

PHFs TIME/TEMPERATURE CONTROLS

SAFE COOKING

TEMPERATURES(Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for

- 15 immediate service. 130F for 112 minutes:
- Roasts or as per cooking chart found under 3.4(a)2; 145F:Fish,Meat,Pork: 155F:Ground Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat.

PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing

- 16 foods, i.e. Caesar salad dressing, hollandaise

- 34 provided and calibrated.
- Thin-probed temperature measuring device
- 35 provided for monitoring thin foods (i.e. meat
- patties and fish fillets),
- 36 Frozen foods maintained completely frozen.
- 37 Frozen foods properly thawed.
- 38 Plant food for hot hot holding properly
- cooked to at least 135F.
- Methods for rapidly cooling PHFs are
- 39 properly conducted and equipment is
- adequate.

EQUIPMENT, UTENSILS & LINENS

- 40 Materials, construction, repair, design,
- capacity; location, installation, maintenance.
- 41 Equipment temperature measuring devices
- provided (refrigeration units, etc).
- 42 In-use utensils properly stored.
- 43 Utensils, single service items, equipment,
- linens properly stored, dried, and handled.
- 44 Food and non-food contact surfaces properly
- constructed, cleanable, used.
- Proper warewashing facilities installed,
- 45 maintained, cleaned, used; sanitizer test
- strips available.

4.11(a) Air
Drying of
Equipment and
Utensils

PHYSICAL FACILITIES

- 46 Plumbing system properly installed; safe and
- in good repair; no potential backflow or back
- siphonage conditions.
- 47 Sewage & waste water properly disposed.
- Toilet facilities are adequate, properly
- 48 constructed, properly maintained, supplied
- and cleaned.
- 49 Design, construction, installation &
- maintenance proper.
- 50 Adequate ventilation; lighting; designated
- areas used.
- Premises maintained free of litter,
- 51 unnecessary articles, cleaning and
- maintenance equipment properly stored; and

5.2(a-c)
Plumbing
system designed,
installed and
maintained

garbage and refuse properly maintained.

52 All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

Line Items **1-52** of **52**

Inspection Information

Remarks GOOD- WALK-IN REFRIGERATOR 37F
GOOD- KITCHEN LOW BOY 41F
GOOD- HANDWASH SINK STOCKED & OPERATIONAL
GOOD- REFRIGERTAED DRAWERS 41F INTERNAL TEMP
52) 6.6J RESTROOM REQUIRE EMPLOYEE MUST WASH HANDS
SIGN
46 FAUCET IN THE RESTROOM MUST BE FIXED
26) 3.3D BOTTLES MUST BE LABELED WITH CONTENTS NAME.
43) 4.11A1 OBSERVED EMPLOYEE TOWEL DRY GLASSES.
EDUCATED EMPLOYEE THAT IT MUST BE AIR DRIED
35) 4.2C2 THIN PROBE THERMOMETER REQUIRED.
2) COS- LISA SOTLAND REGISTERED FOR THE FOOD MANGER
WITH SERVS SAFE.

NOTE: MUST TAKE AND PASS EXAM BEFORE NEXT
INSPECTION

**Name/Title: Person
Receiving Report
Copy**